

DEPARTMENT OF HEALTH AND HUMAN SERVICES
CENTERS FOR MEDICARE & MEDICAID SERVICES

PRINTED: 11/19/2014
FORM APPROVED
OMB NO. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION		X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:		X2) MULTIPLE CONSTRUCTION A. BUILDING 00 B. WING		X3) DATE SURVEY COMPLETED 10/10/2014	
NAME OF PROVIDER OR SUPPLIER BLOOM AT EAGLE CREEK				STREET ADDRESS, CITY, STATE, ZIP CODE 5045 W 52ND ST INDIANAPOLIS, IN 46254			
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R000000	<p>This visit was for a State Residential Licensure Survey.</p> <p>Survey dates: October 9 and 10, 2014.</p> <p>Facility Number: 003915 Provider Number: 003915 AIM Number: N/A</p> <p>Survey Team: Tracina Moody, RN, T.C. Lora Brettnacher, RN (October 9, 2014) Kewanna Gordon, RN</p> <p>Census bed type: Residential: 55 Total: 55</p> <p>Census payor type: Medicaid: 48 Other: 7 Total: 55</p> <p>Sample: 7</p> <p>These state findings were cited in accordance with 410 IAC 16.2-5.</p> <p>Quality review was completed by Tammy Alley RN on October 14, 2014.</p>		R000000				

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE

TITLE

(X6) DATE

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (see instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

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R000272	<p>410 IAC 16.2-5-5.1(e) Food and Nutritional Services - Deficiency (e) All food shall be served at a safe and appropriate temperature.</p> <p>Based on observation and interview, the facility failed to ensure poultry was cooked to a safe and appropriate temperature. This deficient practice had the potential to affect 55 of 55 residents who consumed food from the facility's kitchen.</p> <p>Findings include:</p> <p>During an observation on 10/9/14 at 11:35 a.m., the Dietary Manager (DM) was observed taking food temperatures of the food being prepared for the noon meal. The DM took the temperature of the bone in/not previously cooked chicken. The thermometer indicated the chicken temperature was 160 degrees Fahrenheit (F). The DM removed the chicken from the oven rack and placed it on the steam table for service to residents during the noon meal.</p> <p>During an interview on 10/9/14 at 11:40 a.m., the DM stated, "Chicken should be 120-150 degrees." He indicated raw</p>		R000272	<p>It is the intent of this facility to ensure all food be served at a safe and appropriate temperature.</p> <p>1. All residents were observed for adverse effects related to this deficient practice. No concerns were noted by any resident. Current facility policies and procedures have been reviewed and updated as necessary to address this deficient practice. The current policy related to Infection Control and Food Preparation now contains an addendum which specifies safe internal temperatures for corresponding food categories. Please refer to the current policy with its addendum included as an attachment to this plan of correction. All staff will be educated on all updated facility policies and procedures and will be trained on correct practices.</p> <p>2. All residents have the potential to be affected by this deficient practice. Current facility policies and procedures have been reviewed and updated as necessary to address this deficient practice. The current policy related to Infection Control and Food Preparation now</p>		10/24/2014	

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	<p>chicken cooked to at least "150 degrees should be good."</p> <p>During an interview on 10/9/14 at 12:45 p.m., the Executive Director (ED) indicated chicken should be cooked "a little higher" than 160 degrees F. The ED indicated the facility did not have a policy which indicated to what temperature foods should be cooked however, the facility followed the Retail Food Establishment Sanitation Guidelines which indicated poultry should be cooked to "at least 165 degrees."</p> <p>The Retail Food Establishment Sanitation Guidelines indicated, "...Minimum cooking Temperatures and Holding Times at Specified Temperature... 165 F (Fahrenheit) for 15 seconds-Poultry and foods containing poultry...."</p>		<p>contains an addendum which specifies safe internal temperatures for corresponding food categories. Please refer to the current policy with its addendum included as an attachment to this plan of correction. All staff will be educated on all updated facility policies and procedures and will be trained on correct practices.</p> <p>3. Current facility policies and procedures have been reviewed and updated as necessary to address this deficient practice. The current policy related to Infection Control and Food Preparation now contains an addendum which specifies safe internal temperatures for corresponding food categories. Please refer to the current policy with its addendum included as an attachment to this plan of correction. All staff will be educated on all updated facility policies and procedures and will be trained on correct practices. For quality assurance purposes and to ensure that all food is served at safe and appropriate temperatures, the administrator or his designee will observe food temperatures being taken daily* for one week, then once weekly for one month, and monthly thereafter and at random for up to one year. The administrator or his designee will ensure that the measured food temperatures coincide with facility policy as well as with current state</p>				

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R000273	<p>410 IAC 16.2-5-5.1(f) Food and Nutritional Services - Deficiency (f) All food preparation and serving areas (excluding areas in residents' units) are maintained in accordance with state and local sanitation and safe food handling standards, including 410 IAC 7-24.</p> <p>Based on observation and interview, the facility failed to ensure outer openings in</p>	R000273	<p>recommended food temperatures. All observations will be maintained. (*daily during normal business days and excluding holidays and weekends) 4.. For quality assurance purposes and to ensure that all food is served at safe and appropriate temperatures, the administrator or his designee will observe food temperatures being taken daily* for one week, then once weekly for one month, and monthly thereafter and at random for up to one year. The administrator or his designee will ensure that the measured food temperatures coincide with facility policy as well as with current state recommended food temperatures. All observations will be maintained. (*daily during normal business days and excluding holidays and weekends) 5. All staff will be educated on correct practices and all updated facility policies and procedures by October 24, 2014.</p> <p>It is the intent of this facility to ensure all food preparation and serving areas (excluding areas in residents' units) are maintained in</p>		10/24/2014		

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	<p>the kitchen were protected against the entry of insects and rodents and failed to ensure the kitchen thermometer was cleaned properly to prevent contamination during food temperature monitoring. These deficient practices had the potential to affect 55 of 55 residents who consumed food from the facility kitchen.</p> <p>Findings include:</p> <p>During an observation of the noon meal food preparation on 10/9/14 beginning at 11:35 a.m., and ending at 11:55 a.m., a door in the kitchen was observed propped open with a rock. The door lacked a screen or another method to prevent the entry of rodents or insects.</p> <p>During an observation on 10/9/14 at 11:35 a.m., the Dietary Manager (DM) was observed taking food temperatures of the food being prepared for the noon meal. The DM took the temperature of the bone in/not previously cooked chicken. The thermometer indicated the chicken temperature was 160 degrees. The DM removed the thermometer from the chicken and wiped it off with a dry paper towel. The DM then inserted the thermometer into the green beans. The DM removed the thermometer from the green beans and wiped it off with a dry</p>		<p>accordance with state and local sanitation and safe food handling standards.</p> <p>1. All residents were observed for adverse effects related to this deficient practice. No concerns were noted by any resident. The kitchen and dining areas were observed for evidence of pests, rodents, and other sources of contamination in food storage areas. No concerns were noted. Current facility policies and procedures have been reviewed and updated as necessary to address this deficient practice. The current dining policy related to Infection Control and Environment now contains additional item numbers including the following: A.) Item "3" now states, "utensils will be sanitized using the approved chemical sanitizing agent." "Utensils" include but are not limited to food thermometers; "sanitizing agent" would include but is not limited to the use of an alcohol swab before and after each temperature is obtained. B.) Item "8" now states, "Outside doors are never left open..." See the current policy with its revisions included as an attachment to this plan of correction for further detail. All staff will be educated on all updated facility policies and procedures and will be trained on correct practices.</p> <p>2. All residents have the potential to be affected by this deficient practice. Current facility</p>				

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	<p>paper towel. The DM then inserted the thermometer into the fried potatoes. After he obtained a temperature of the fried potatoes he removed the thermometer, wiped it off with a dry paper towel, put the thermometer back into it's cover, then placed it on the counter.</p> <p>During an interview on 10/9/14 at 11:40 a.m., the DM was queried regarding the proper sanitation method of the thermometer between food temperatures. He indicated he could use a dry paper towel or a "rag" to clean the thermometer.</p> <p>During an interview on 10/9/14 at 12:45 p.m., the Executive Director (ED) indicated the facility did not have a policy which indicated the kitchen door should be closed or how the thermometer should be sanitized. The ED indicated the kitchen door should not be propped open and the the kitchen staff had "sanitizer wipes" to clean the thermometer and they should not be using a dry paper towel or a rag.</p>		<p>policies and procedures have been reviewed and updated as necessary to address this deficient practice. The current dining policy related to Infection Control and Environment now contains additional item numbers including the following: A.) Item "3" now states, "utensils will be sanitized using the approved chemical sanitizing agent." "Utensils" include but are not limited to food thermometers; "sanitizing agent" would include but is not limited to the use of an alcohol swab before and after each temperature is obtained. B.) Item "8" now states, "Outside doors are never left open..." See the current policy with its revisions included as an attachment to this plan of correction for further detail. All staff will be educated on all updated facility policies and procedures and will be trained on correct practices.</p> <p>3. Current facility policies and procedures have been reviewed and updated as necessary to address this deficient practice. The current dining policy related to Infection Control and Environment now contains additional item numbers including the following: A.) Item "3" now states, "utensils will be sanitized using the approved chemical sanitizing agent." "Utensils" include but are not limited to food thermometers; "sanitizing agent" would include but is not limited to</p>				

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				<p>the use of an alcohol swab before and after each temperature is obtained. B.) Item "8" now states, "Outside doors are never left open..." See the current policy with its revisions included as an attachment to this plan of correction for further detail. All staff will be educated on all updated facility policies and procedures and will be trained on correct practices. For quality assurance purposes, the administrator or his designee will conduct observation rounds in the kitchen daily* for one week, then once weekly for one month, and monthly thereafter and at random for up to one year. The administrator or his designee will observe to ensure outside doors are never left open and will also observe for evidence of pests, rodents, and other sources of contamination in food storage areas. If necessary, a pest control program will be implemented at the discretion of the administrator. Additionally, for quality assurance purposes, the administrator or his designee will conduct observation rounds in the kitchen daily* for one week, then once weekly for one month, and monthly thereafter and at random for up to one year. The administrator or his designee will observe that when food temperatures are being taken, that proper sanitation techniques are being utilized by kitchen staff. All observations will be</p>			

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				<p>maintained.</p> <p>4. For quality assurance purposes, the administrator or his designee will conduct observation rounds in the kitchen daily* for one week, then once weekly for one month, and monthly thereafter and at random for up to one year. The administrator or his designee will observe to ensure outside doors are never left open and will also observe for evidence of pests, rodents, and other sources of contamination in food storage areas. If necessary, a pest control program will be implemented at the discretion of the administrator. Additionally, for quality assurance purposes, the administrator or his designee will conduct observation rounds in the kitchen daily* for one week, then once weekly for one month, and monthly thereafter and at random for up to one year. The administrator or his designee will observe that when food temperatures are being taken, that proper sanitation techniques are being utilized by kitchen staff. All observations will be maintained.</p> <p>5. All staff will be educated on correct practices and all updated facility policies and procedures by October 24, 2014.</p>			